**PROJECT REPORT ON**

**ZAIKA RESTAURANT ALIGARH**

SUBMITTED IN PARTIAL FULFILMENT OF THE REQUIRMENTS FOR THE

AWARD OF

**DOIPLOMA**

**IN**

**INTERIOR DESIGN**

SUBMITTED BY

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UNDER THE SUPERVISION OF

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2025-2026

Project of

Diploma in INTERIOR DESIGN

**INTERIOR DESIGN**

**THESIS**

**2025-2026**

UNIVERSITY POLYTECHNIC

AMU, ALIGARH

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*Dedicated*

*To*

*My Parents,*

*Family Members*

*And*

*Friends*

ARCHITECTURE SECTION

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# *Certificate*

It is hereby certified that **AKEELUDDIN ANSARI** Roll No.**23DPID409** Enrolment No**.GP8898** has completed his project entitled **"ZAIKA RESTAURANT ALIGARH",** under our supervision. This project is a part of final year **Diploma in Engineering (INTERIOR DESIGN)** course.

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# DECLARATION

I, **AKEELUDDIN ANSARI**, hereby declare that the project report entitled **“RESTAURANT IN ALIGARH"** is written and submitted by me to F/O OF **ENGINEERING AND TECHNOLOGY, UNIVERSITY POLYTECHNIC ALIGARH MUSLIM UNIVERSITY, ALIGARH** in partial fulfilment of the requirements for the award of certificate of **DIPLOMA ENGINEERING IN INTERIOR DESIGN** under the supervision of **AR. ANWAR HUSAIN** and **DR. TAHIR A.R SIDDQEE** This is my original work and the conclusions drawn there in are based on the material collected by myself. I also declare that this report has not been submitted in full or part there of, to any other university or institutions for the award of any degree or diploma Fellowship or for similar titles or prizes.

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# THE ZAIKA RESTAURANT

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# 1. INTRODUCTION

## 1.1 WHAT IS RESTAURANT?

A Restaurant, French, or an eatery is a business which prepares and serves food and drink to consumers in exchange for money. Meals are generally served and eaten on the premises, but many restaurants also offer take out and food delivery services, and some offer only take-out and delivery. Restaurants vary greatly in appearance and offerings, including a wide variety of cuisines and service model ranging from inexpensive fast restaurants and cafeterias to mid-priced family restaurants, to high-priced luxury establishment.

## 1.2 HISTORY

In ANCIENT GREECE and ANCIENT ROME, THERMOPLIA were small restaurants-bars that offered food and drinks to the consumers. A typical Thermopolium had a little L-shaped counters in which large storage Wessels were sunk, which would contain either hot or cold food.

# 1.3 THE BIRTH OF THE MODERN RESTAURANTS PARIS IN THE 18th CENTURY

The modern idea of restaurants as well as the term itself appeared in Paris in the 18th century. For centuries Pans had taverns which served food at large common tables, but they were notoriously crowded, noisy, not very clean and served food of dubious quality. In about 1765 a new kind of eating establishment, called Bullion was opened on rue des Poleis named Boulanger. It had separate tables, a menu, and specialized in soup made with base of meat and egg. The first luxury restaurants in Paris, called the Tavern Auglaize, were opened at the beginning of 1786.

# 1.4 ROLE OF RESTAURANTS IN SOCIETY

- Restaurants can and do play a larger role in improving lives.
- An increasing number of chefs and restaurateurs are taking on the responsibility of educating the public about healthy eating, nutritious preparation of food, the impact that these processes have on an individual's well-being and sense of self.
- The dinner table is also a place where character, honesty, respect and family values are built.

# 1.5 ECONOMIC IMPACT OF RESTAURANTS

The restaurants industry isn't as tied to discretionary spending as it once was. but it is still very sensitive to change in the overall economy.

- **VALUE vs. PRICE: -** While most restaurants consumers are price conscious, they are not only focused on consumer cost. Customers have demonstrated a willingness to pay a little bit more for a meal that is significantly higher quality or has health benefits.
- **FOOD INFLATION: -** Food costs are just one of the expense lines that restaurants manage, but the increasing costs of key ingredients remains challenge facing the restaurants industry.
- **QUICK CASUAL GROWTH: -**The quick casual sector of restaurants is positioned to continue growing. These restaurants are slotted between fast food and casual dining restaurants.
- **LABOR AND HEALTHCARE: -**The restaurant industry remains extremely sensitive to the labour market. A relatively high level of hiring has already put it at a risk of facing labour shortage or greater retention challenges. Given that labour costs consume approximately one-third of a restaurant's total sale.

# 2. TYPES OF RESTAURANTS

Various type of restaurant falls in to several industry classifications based upon menu, style, preparation methods and pricing.

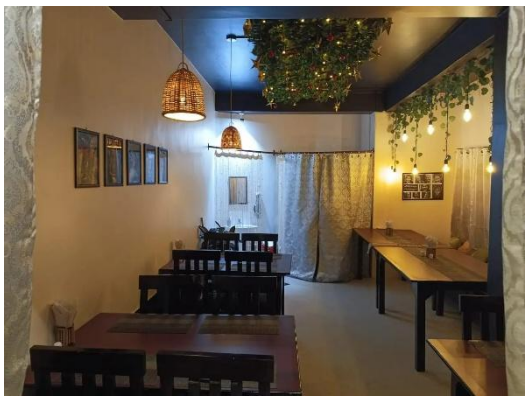
- Ethnic
- Fast Casual
- Casual Dinning
- Fine Dinning
- Brasserie
- Buffet

**ETHNIC: -**

- Ethnic food simply means food that is not part of mainstream cuisines, generally produced by or originating from an ethnic minority group.
- Featured foods of different nationality or cuisines.

**FAST CASUAL: -**

- Not offer full table.
- This type of restaurants is similar to fast-food but with higher quality.
- type of restaurants offers pizza, salad, etc.



**CASUAL DINNING:-**

- This type of dinning restaurants serve moderately priced food.
- This type of restaurants has a casual atmosphere.
- Regional food.

**FINE DINING:-**

- Fine dinning, just as the name suggested.
- Offers patrons the finest in food, services and atmosphere.
- It is also the highest priced type restaurants.

**BUFFET:-**

- A buffet is a system of serving meals in which food is placed in public area where the dinners generally serves themselves.
- Buffets are offered at various places including hotels, restaurants, and events.

**BARBECUE:-**

- A barbecue is a restaurant that specializes in barbe cue-style cuisine and dishes.
- Barbecue restaurants may open relatively early compared to other restaurants, in part to optimize sales while barbecued foods being slow-cooked by the process of smoking are being tended to by restaurants personal on premises.

**BRASSERIE:-**

- In French and the Francophone world, a brasserie is a type of restaurants with a relaxed setting, which se rves single dishes and other meals.
- The brasserie is also French for brewery and by extension, the brewing business

# 2.1. VARIATIONS

Most of these establishments can be considered subtypes of fast casual drinking restaurants or casual dining restaurants.

- BARBECUE
- BRASSERIE
- BUFFET
- CAFE
- CAFETERIA
- COFFEEHOUSE
- DESTINATION RESTAURANTS
- TABLETOP COOKING
- PUB

# 2.2. DIFFERENCE BETWEEN THE CAFE AND THE CAPETARIA

**CARE:-**

- Cafes are informal restaurants offering ange of bot meals and made-to-onder sandwiches.
- Coffee shops while similar to cafes are not restaurants due to the fact that they primarily serve and derive the majority of theit revenue from hot drinks.
- Many cafes are open for breakfast and serve full hot breakfasts.
- In some areas cafl offers outdoor seating.

**CAFETERIA:-**

- A cafeteria is a restaurant serving ready cooked food arranged behind a off-serving counter.
- There is little or no table service.
- Typically, a patron takes a tray and pushes it along a track in front of the counter.
- Cafeterias are common in hospitals, corporations and educational institutions.

# 2.3 WHY THE RESTAURANTS IS THE MOST IMPORTANT

- Restaurants have always played an essential role in the business, social, intellectual and artistic life of the riving society.
- The major events of life, personal and professional, are celebrated in restaurants.
- Restaments are more important than ever.
- Beyond the hasse purpose of retardams to provide food and drink, restaurants have, historically, fulfilled human need for connection and shaped social relation
- We all use and experience spaces differently. We all have preferences what we like to feel in a space and how we want to navigate to particular space. When we eat out we make decisions about what environments we want to be in, how far we want to travel, as well as what we eat and drink when we get there. The space of restaurants is organized and dressed to expres and identity, and influence how people behave.

# 2.4 IMPORTANCE OF RESTAURANT HYGIENE

- Hygiene is probably the second most important aspect of rurning restaurants, coming second to food quality.
- Every costaner would want to trust restaurants that have passed health and sanitation standards, so his s is important for the restaurants owners to keeping their restaurants, dining, and kitchen arras ne at and clean.
- Restaurants with bad hygiene are sure to fail. There are many dangers that sunhygienic food preparati on can bring. It brings about dueme or food poisoning to valued customers.

# 3. REQUIREMENTS

## 3.1 MINIMUM CONSTRUCTION AND EQUIPMENT REQUIREMENTS

### 1. COMMERCIAL EQUIPMENTS

- Refrigeration.
- Cooking wist hot holding equipment.
- Equipments for temperature.
- Food preparation tables and utensils.
- Sneeze protection for prepared food while on display.
- Shelving to store food and utensils at least 6 inches off of the floor.

### 2. SINK REQUIREMENTS

- A hand washing sink in each food preparation area.
- Designated food preparation sink with approved indirect waste line.
- Utensil washing. A commercial 3 bowl sink with attached drain boards or a commercial 2-bowl sink with attached drain boards
- A mop sink located within the facility.

### 3. VENTILATION

- An exhaust system installed for grease-type cooking with an approved source of makeup air; The exhaust system must confirm to the current National Fire Protection Association(NFPA) Code.
- Adequate ventilation to prevent excessive steam, heat, vapor condensation, etc.

# 4. RESTROOMS

- **If customer seating is provided:**

-Menlls and ladies public restrooms are provided.

-An employee restroom is not required when public restroom are provided, unless dictated by ACHED.

- **If no costumer seating is provided:**

-Public restrooms are not required, an employee restroom is required.

-Mechanical ventilation.

-Self-closing door.

# 5. FLOORS, WALLS, AND CEILINGS

- Smooth, non-absorbent and easily cleanable surfaces; durable material.
- Sealed and covered junctures if greater than 1/32inches.
- Permanently fixed artificial light sources that are shielded and provided at least 20 foot candies of light.

# 3.2 REQUIREMENTS OF AN IDEAL RESTAURANTS

## ENTRANCE:-

- The entrance is the first and last impression your business makes.
- It has to be inviting, and it has to capture the essence of your restaurant.
- It should be big enough for gusts to gather if there is a wait , it not so big that it take space away from the dinning room bar.
- A good entrance contributes to the natural flow of restaurants layout. It sends guests on their way to a revenue-generating destination.
- It provodes a platform for the buzz of the building. Something positive should be happening inside your building whether its great food, a crowded bar, or banquet event. This should be visible from the entrance, and convince guests to enter.

## KITCHEN:-

- The kichen has to have adequate space for all of the necessary equipment, plus ample room for employees to work.
- Necessary equipment can include ovens, stoves, boiler, fryers, a dish machine, triple sinks, and plenty of shelf space, a prep area and industrial sinks usually accompany dry storage space.
- The kichen should be just large enough to accomplish the goals of the restaurants.
- Employees should be able to move comfortably and safely in a fast-paced, high-stress environment.

## FOOD STORAGE AREA:-

- There must be plenty of room for food storage. This includes a walk-in refrigerator, a walk-in freezer and a dry storage area with plenty of shelf space.
- A new, roomy walk-in refrigerator is a wise investment for a new restaurant, since refrigeration failure a re common and can lead to serious losses.
- Storage space should be in a corner or for wall of a kitchen, and preferably near the managers office.
- This way, it will be more secure and less prone to theft.

## OFFICE:-

- The manager's office should be as small as possible, while still allowing business to be properly conda ted. It should be in a secure location of the building, far from the dining room, employee area, and buzz of the kitchen.

## EMPLOYEE AREA:-

- There must be space for employees to congregate, store personal belongings and hang coats.

- There must also be room for important information to be communicated, such as work schedules, managerial notice. The best opportuuty to create this space is usually in or next to the kitchen area.

## DINING ROOM:-

- When designing dining room layout, few question stand out. Tables or booths? Open or tightly packed s paces Dark or bught colors? Modern or classic fixtures? The answer to these questions comes with the clientele your business covets.
- The important point is that finding a middle ground with any of these questions usually makes a dining room attractive to all customers.
- A dining room should have a natural flow, from the lobby to the bar to the dining room to the kitchenE nclosed spaces and partitions generate opportunities for large parties and banquets.
- In many cases, a healthy combination of booths, tables, large tables and private spaces give the best chan ce to maximize revenue.

## BAR:-

- The bar has to fit into the concept of the restaurants. At the same time, it should stand alome as a comfort able destination for any dining experience your restaurant offers.
- A great bar space does both, while being visually inviting and highlighting the products the bar hopes to sell.

## RESTROOMS:-

- The restrooms are the most underrated aspect of the design and layout of the building
- Most guests who dine in a restaurant will visit the restroom during their stay.
- The restroom has to have fixtures that contribute to the sense of cleanliness.
- It should be large enough to accommodate multiple without taking room away from the dining room.

# 4. CHARACTERISTICS OF A GOOD RESTAURANTS

Following are some of the qualities of characteristics that distinguish between great restaurants and other restaurants:-

## SERVING HIGH QUALITY FOOD

When people walk through the restaurant doors, they are expecting to enjoy their meal. A good restaurant does not compromise when it comes to serving great food. Setting high standards when it comes to the food quality is vital and it is important to ensure that customers get the same quality every time. Good serving saving quality and tasty food will earn a restaurant a good reputation, causing customers to make return visits. A good restaurant will have a highly experienced chef, who prepares meals using the best high quality ingredients to ensure consistency.

## THE DINING EXPERIENCE

Apart from serving good food, customers look for a good overall experience when they visit a restaurant. A great restaurants will ensure that the wait staff help to enhance the guest experience through being courteous and maintaining a great attitude. The severs need to be knowledgeable about the cuisine, something very helpful when you love exotic cuisine.

## THE RESTAURANT AMBIENCE

There is a good reason why successful restaurants invest resources to create the perfect atmosphere. The fact is that the atmosphere can go a long way in determining whether customers keep coming back or stay away. The factors that affect the restaurants ambience including the discor, comfortable seating, background music, openness, and the lighting. It helps to be unique or different as this help the restaurant to stand out from the rest.

## RESTAURANT CLEANLINESS

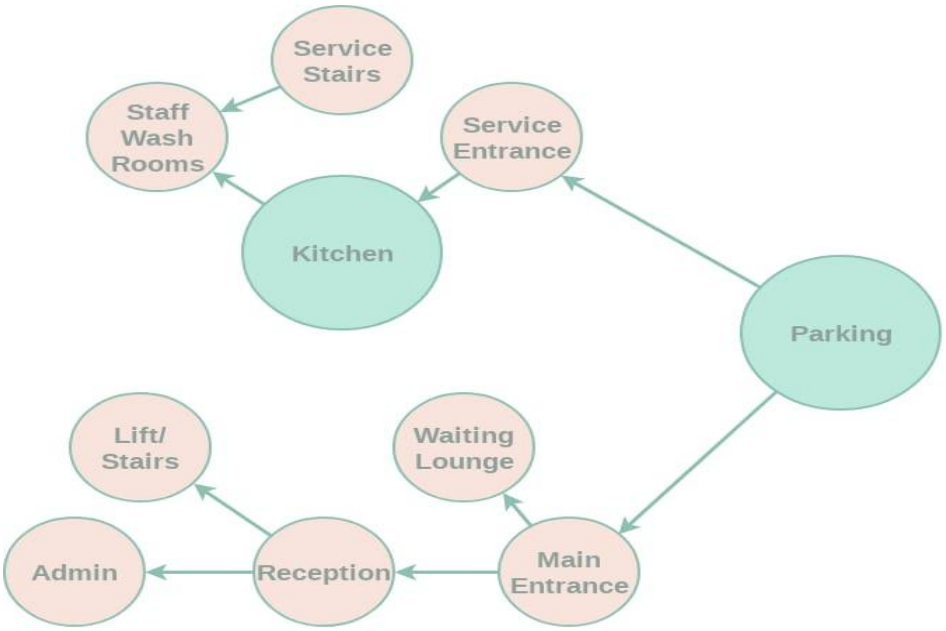
Restaurant cleanliness is essential and it will determine whether customers enjoy the dining experience. No one want to eat in a place that is dirty as it reflects badly on the overall service. Creating a good impression is very important and clean space will encourage people to sit and anticipate a great meal.

## SOMETHING UNIQUE

Most people are looking for something different when they decide to dine out. A great restaurant permise to offer something that is not available elsewhere. If the costumers can get the same experience from dozens of other restaurants, they are bound to overlook the restaurants.

## INTERIOR OF RESTAURANT

A good restaurant design or caffè as good as food and drink. As interior of a space is most important part to attract the visitors and customers and make them more comfortable.



# 4.1 DIFFERENT CONFIGURATION OF RESTAURANT KITCHEN DESIGN

There are four basic types of restaurant kitchen configuration-

## 1.ASSEMBLY LINE CONFIGURATION-

Ideal for restaurant that do not have a large number of dishes in the menu and preparing of meals has been flowing in line. This is especially good choice for fast-food restaurants.

## 2.ERGONOMIC KITCHEN CONFIGURATON-

This has been customized to actions that the place in the restaurant for the fastest cooking, in this kitchen, for example, regardless of the poor energy efficiency the refrigerator stands next to the fryer for the fastest possible preparation of French fries.

## 3.ZONE STYLE CONFIGURATION

Work table are located in zones with respect to the operations performed in the kitchen. Tables in these zones are equipped with appliances and the equipment that is necessary for the most effective performance of operations.

## 4.ISLAND STYLE CONFIGURATION

Is this kitchen tables are arranged similarly to the zone syle configuration with the difference that in the middle of the kitchen is one main block. The central section is usually used for cooking while the cleaning and cutting the food is done on tables along the walls of the kitchen.

# 4.2 FEW USEFUL TIPS FOR RESTAURANT KITCHEN DESIGN

- Arrange an appointment with local or state inspectors to review your preliminary plans for kitchen design. Terms of safety and health must be May. In this way, you will get timely information about the perential demands for changes in the kitchen design so that all requirements could be satisfied.
- Design flexible kitchen. Trends in cooking are changing and the need for menu changes in the future is something that can be realistically expected.
- Create working zone.
- Store kitchen tools and appliances with similar function together.
- Keep away tables with the cooling system.
- When choosing electrical appliances pay special attention to energy consumption.

# LITERATURE STUDY

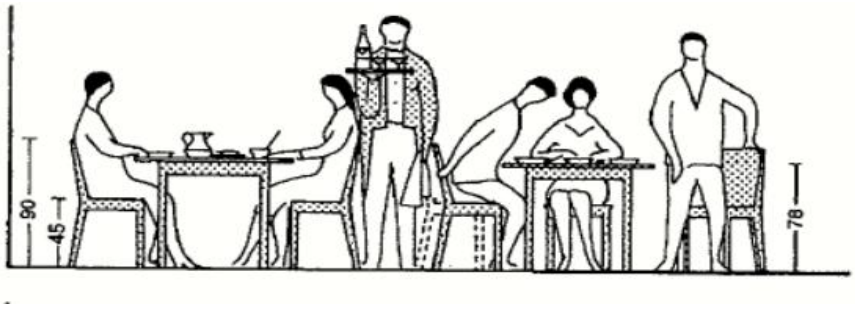
# 5. LITRATURE STUDY

**1**. The basic components of any restaurant interior are the chair and the table. Depending upon restaurant type, menu, service, furniture selection, and degree intimacy required, table size and overall air space requirements can, and should, vary greatly.

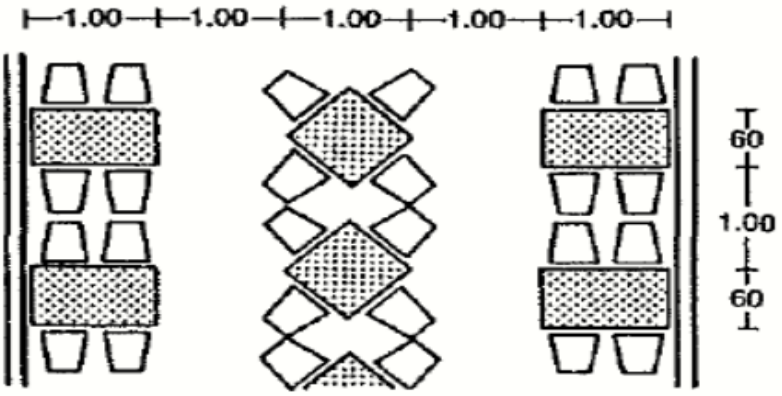
**2**. A restaurant that encourages rapid turnover of customers will normally provide smaller table top and chair sizes.

**3**. On the other hand, those restaurants that encourage turnover and emphasis the Inning and dining experience will typically provide larger table top sizes and larger, more comfortable chairs, with greater distance between able groupings.

There is no agreement among even the most experienced restaurant and restaurant designers as to what the optimal table and chair dimensions should be. In addition, many other design factors will influence the final decision, including circulation and egress, accessibility standards, methods of service and the overall dimension of any given space.

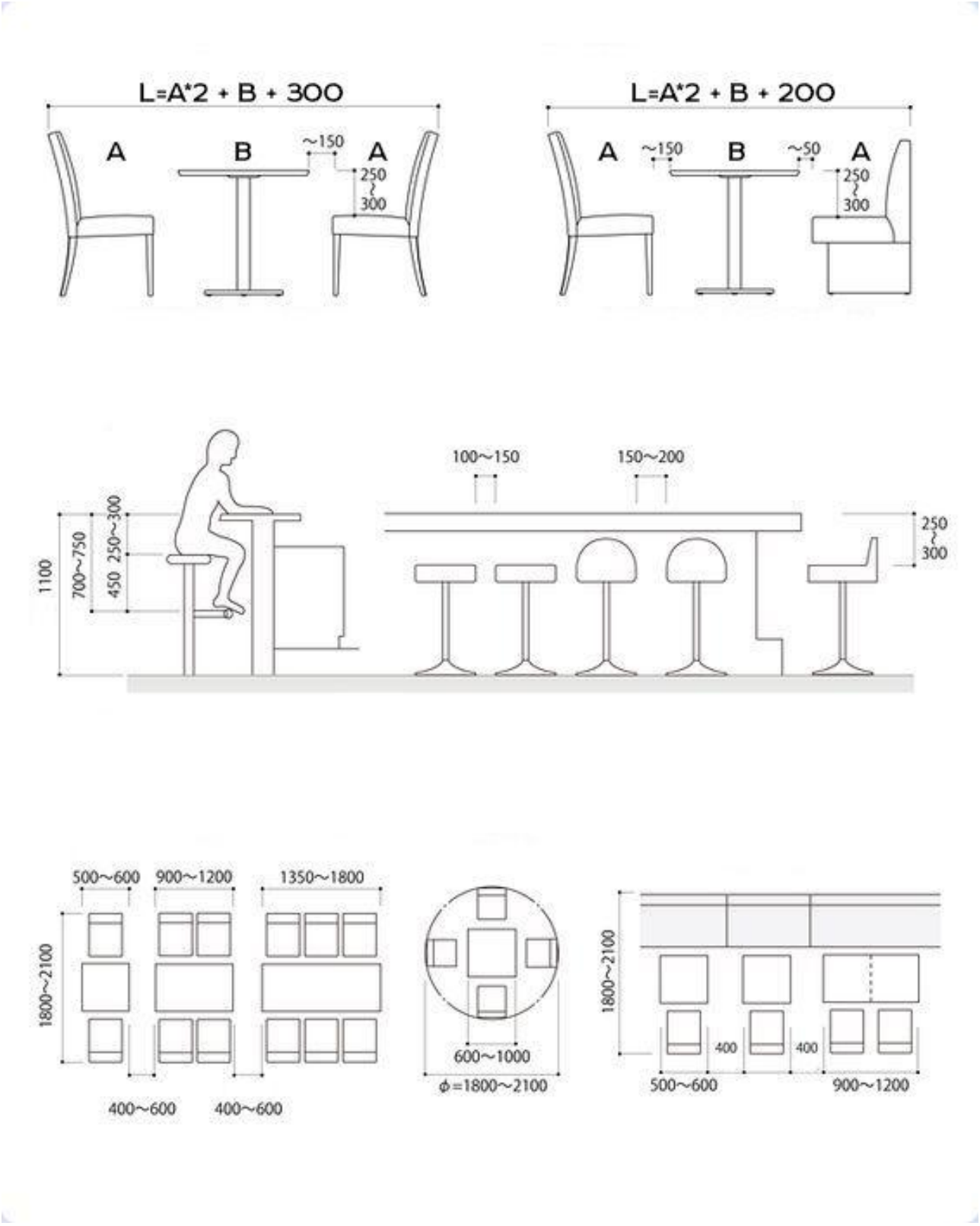



## 5.1 TABLE ARRANGEMENT




1 Closest seating layout

# 5.2 TABLE DESIGNING CRITERIA



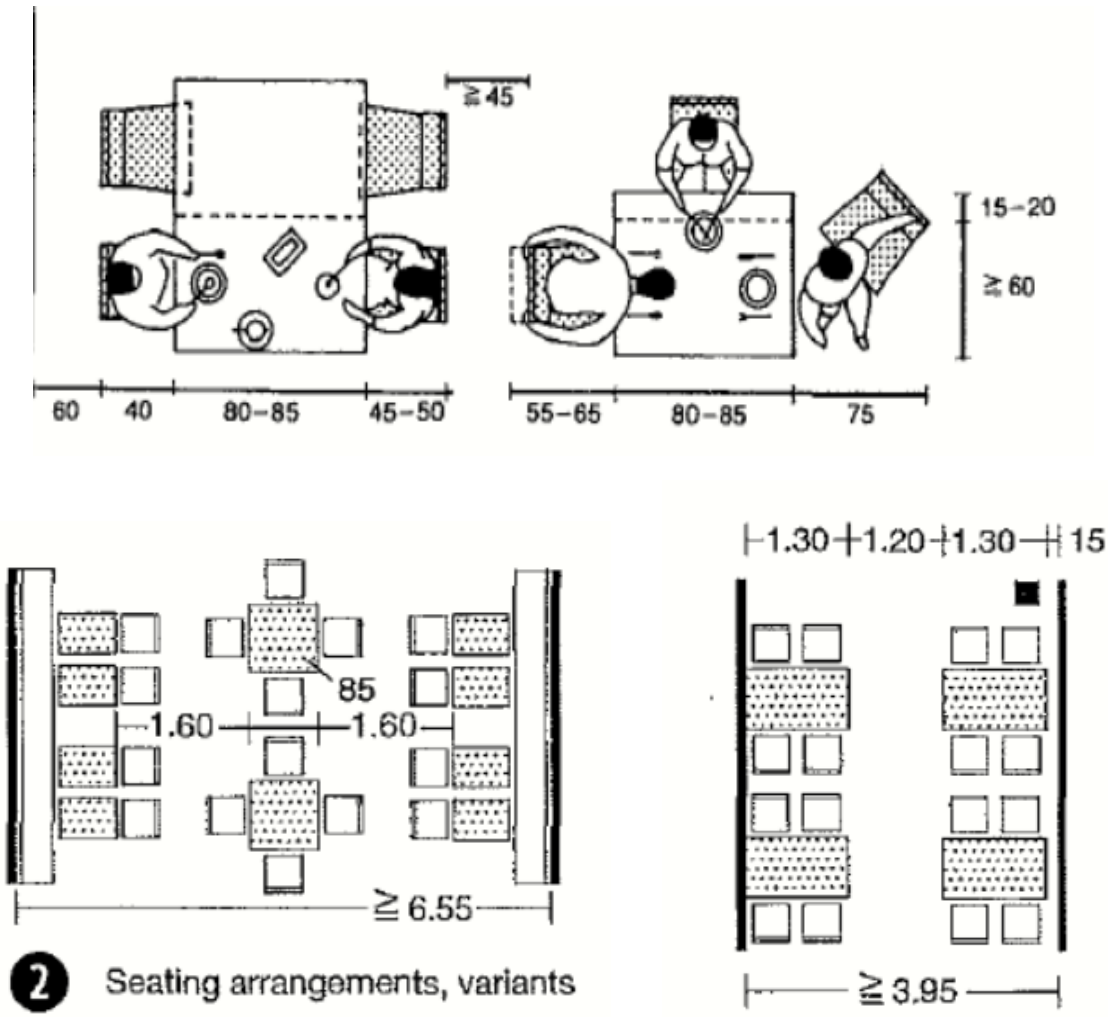
# 5.3 RESTAURANT AND DINNING ROOM SITTING

- Dispersed seating suitable for guests with restricted mobility should be available in restaurants, coffee shops, and dining facilities.
- Require a minimum of 5 percent of restaurant seating to be accessible. Accessible aisles should connect the entrance to these seating locations public restrooms, and self-service areas such as salad bars, condiment stands, or buffer tables. Comfortable seating for waiting entrance.
- A variety of accessible seating should be available, suitable for large and small dining group.
- Small tables may not be accessible to guests in wheelchairs because of the restricted knee space.
- Restaurants or coffee shops with built-in seating, such as booths or banquettes, should also provide some chairs for guests who have difficulty getting into and out of bench seating. These chairs can be removed to seat guests in wheelchairs.
- Where seating areas are raised on plat firms, accessible seating and similar services should be available on the main-floor level or ramp to the upper level should be provided.
- Aisles serving accessible seating should be at least 3’0" wide, which typically requires 6’0” clearance between parallel tables, or 4’6" between rotated tables. Aisle widths should also provide room for customers to be seated at tables.
- At least a 2’6" clear space should be available behind each seating location.
- For wheelchair seating, a 3’0” to 3’6" aisles necessary, depending on the width of the knee space.

# 5.4 DINNING TABLE AND CHAIR

- Accessible seating locations should allow guests with restricted mobility to dine with ambulatory customers.
- Tables should provide knee space for customers in wheelchairs, and dining chairs should be coordinated to provide comfortable seating at the same table height.

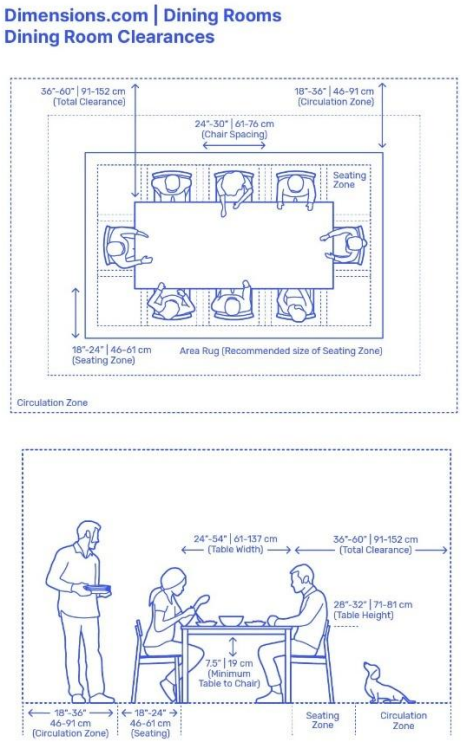
- Dining room chairs should be stable to maintain balance as guests seat themselves, and slant to the rear to transfer body weight to the back of the chair. Comfortable to sit in during dinner. Chairs should be light and easy to reposition.
- The seat should have a slight.
- However, an exaggerated incline makes it difficult to rise. The seat should be approximately 16" deep and at least 16" wide to allow space for customers to reposition themselves during the meal.
- Padding or cushions on the chair seat should be firm, and the chair back should also be slightly inclined to the rear.

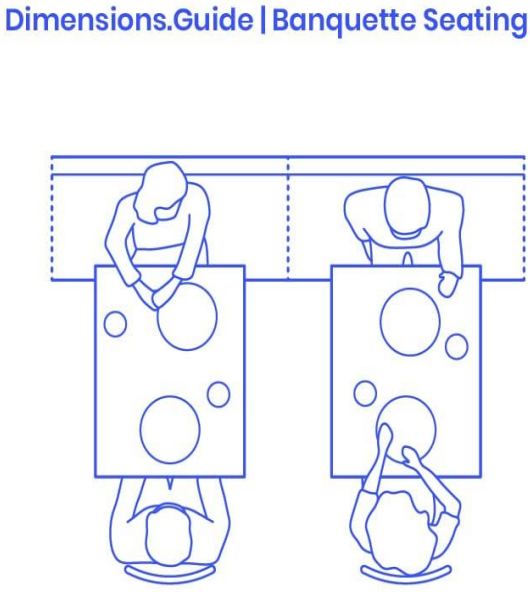



2 Seating arrangements, variants

# 5.5 BANQUETTES DESIGN CRITERIA

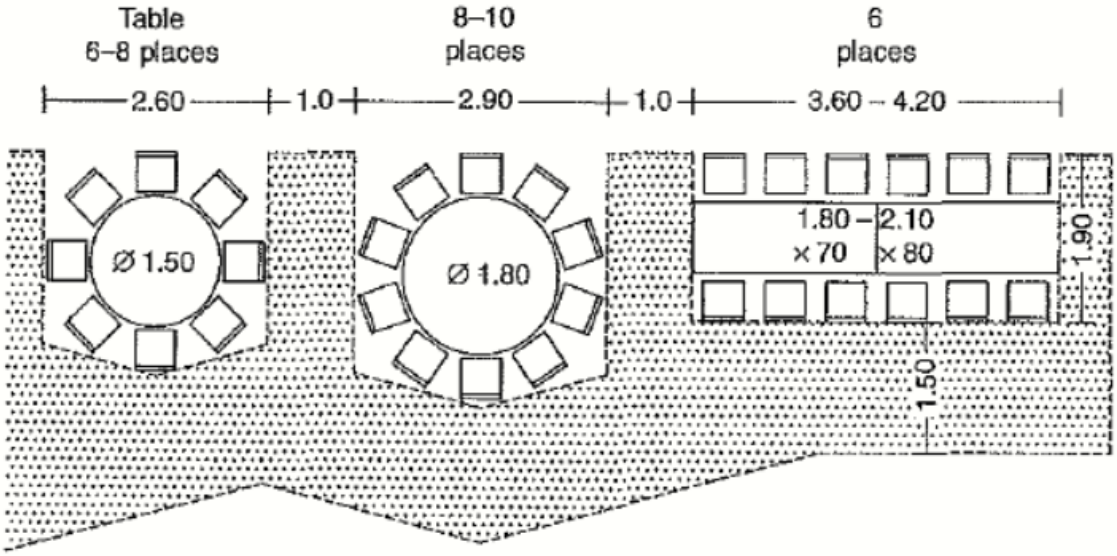
- The lack of armrests makes it difficult to define seat boundaries. The user, therefore, tends to establish a territory by assuming a desired sitting posture and placing personal articles next to him or her, such as a briefcase, purse, or package.
- Since the nature of this type of seating can permit some form of body contact, hidden dimensions and personal space also play an important part in how close the users sharing the banquette will sit.
- Because of the many hidden psychological factors involved, the actual efficiency of this seating type in terms of capacity is questionable Figure 27 indicates two possible seating situations, each dictated by the anthropometrics involved? One arrangement is based on the premise that the user's elbows will be extended, possibly in conjunction with some activity, such as reading, or simply as an attempt to stake out additional territory, as would be the case in the strategic positioning of some personal article on the seat. In this situation it would be reasonable to assume that each user would take up about 30 in. or 76.2 cm, of space.



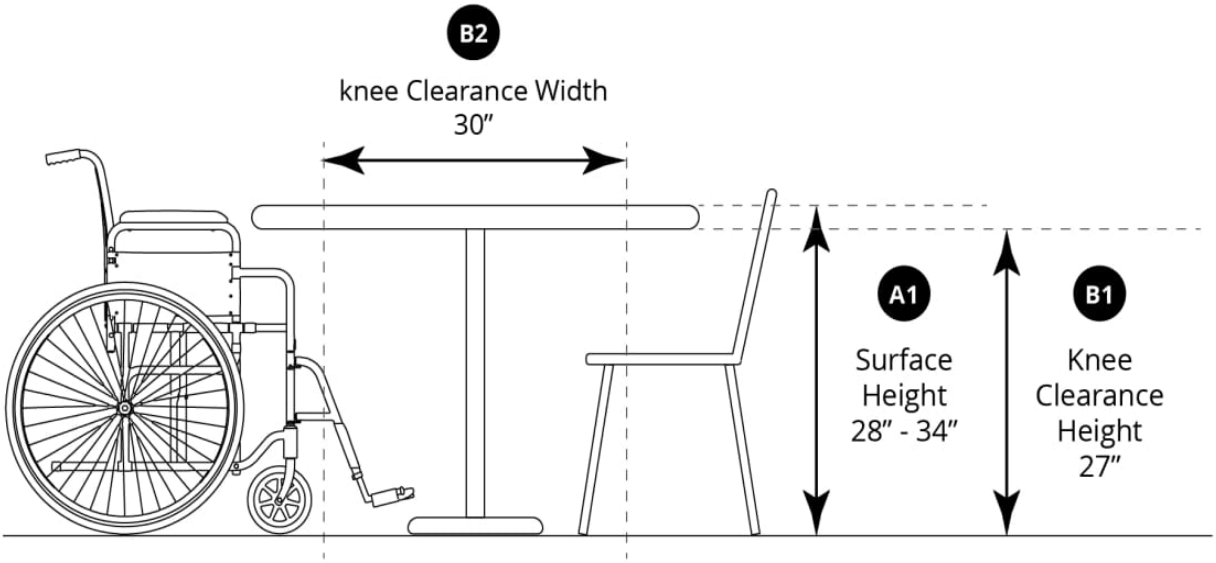
# 5.6 LUNCH COUNTERS

- Design Criteria some of the basic clearances required for a typical counter: 36 in, or 91.4 cm. for works pace behind the counter. 18 to 24 in, or 45.7 to 61 cm, for the counter top: and 60 to 66 in, or 152.410 167.6 cm, between the front face of the countermand the nearest obstruction.
- Most counters are about 42 in. or 106.7 cm, in height. The clearance from the top of the seat to the underside of the counter top and the depth of the counter top overhang is extremely important.
- Buttock-knee length and thigh clearance are the key anthropometric measurements to consider for proper body fit. Footrest heights should take into consideration politely height. In most cases this is ignored, and 42-in counters are provided with 7-in, or 17.8-cm, footrests that are 23 in, or 58.4 cm. below the seat surface, which cannot work. The political height of the larger user, based on 99$^{th}$ percentile data, is only about 20 in or 50.8 cm.
- Therefore, the feet dangle unsupported several inches above the footrest and the body is deprived of any stability.
- The footrest, although higher, only serves a portion of the seated users and is intended primarily for standing patrons. The most logical solution is a separate footrest, integral with the stool.

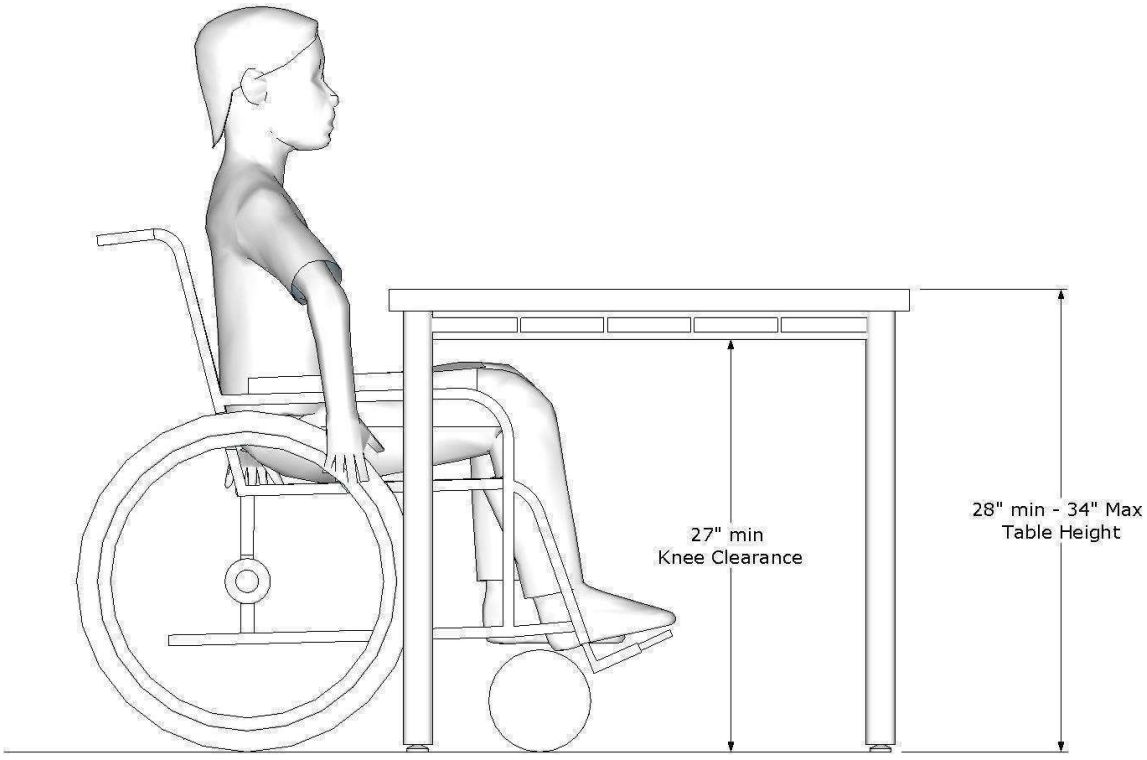


# 5.7 WHEEL CHAIR TO SELF-SERVICE DESIGN CRITERIA

- Salad bars, buffet lines, condiment stands, and other self-service areas should be accessible Cafeteria or food-service lines should have a minimum width of 3'0", but a width of 3'6" is recommended to permit ambulatory customers to pass customers in wheelchairs.
- The tray slide should be continuous, if possible, from the entrance to the cashier. Tray slides restrict access to the counters and therefore should not be wider than necessary (1'0" recommended). In this instance, the reach of a customer in a wheelchair is extended if the wheelchair can be angled or positioned perpendicular to the tray slide. This is possible if the lower face of the counter is recessed to provide low knee space.



- Salad bars and buffets should provide a 3'0" -wide clear space for access on all sides and plate slides, or areas to temporarily set plates, at a maximum height of 2’10”.
- This permits customers to serve themselves with one hand, without simultaneously balancing the plate or bowl. Knee space 2'3" high below the counter or table allows front wheelchair approach, to increase customers forward reach.
- A tilted mirror above the food display at salad bars also aids customers in wheelchairs and children. For some customers with restricted mobility, poor balance, or limited hand function, it is more difficult to carry a plate. Therefore, trays should be available at both salad bars and buffets.

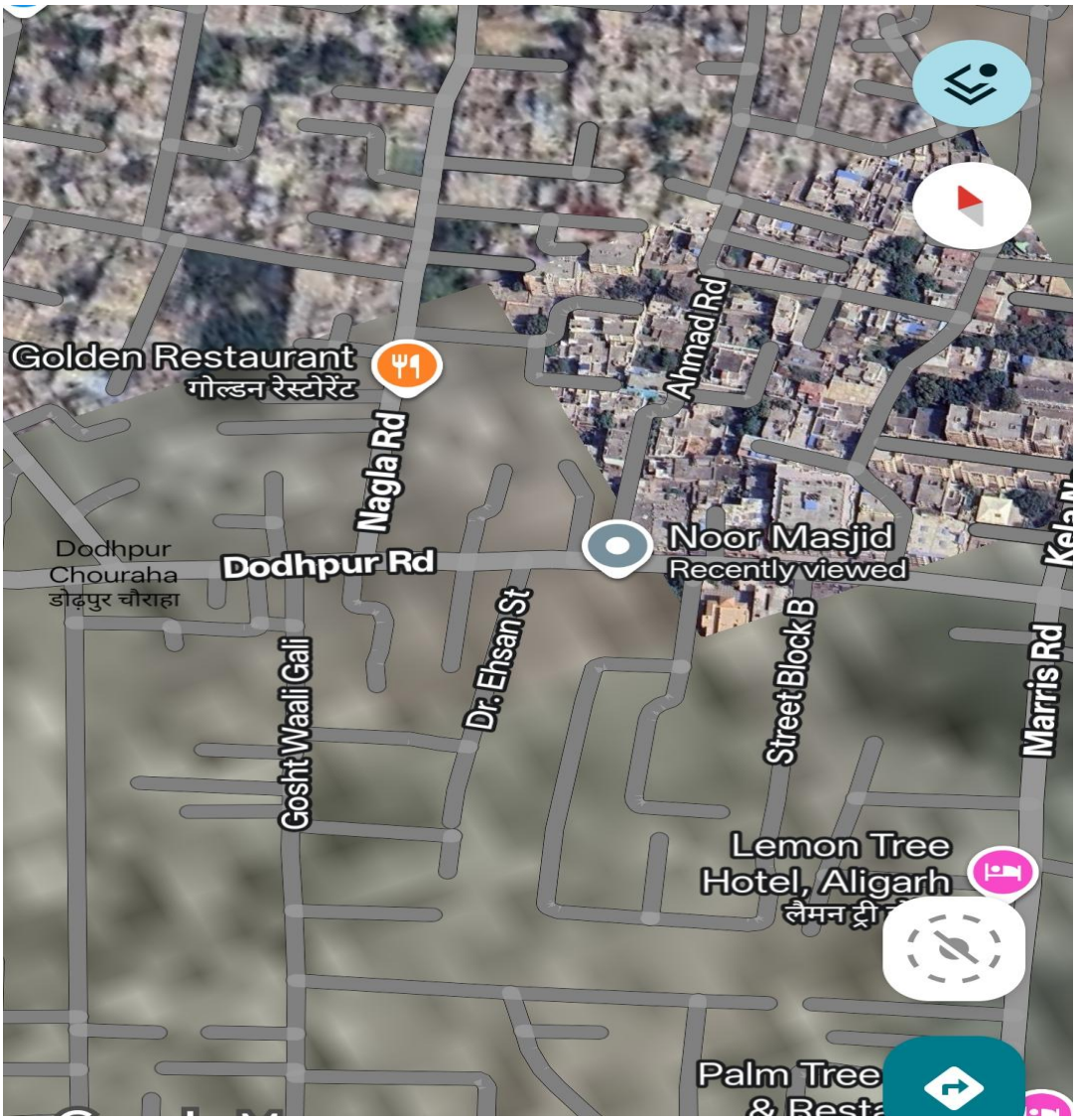


# 6. ABOUT THE PROJECT

- I have chosen my project a restaurant.
- The site has constructed but did not finish and plaster etc.
- Lift, doors and windows did not install yet.
- The shop of my site is rectangular in shape.
- The length is 24000 mm and the breadth is 16870 mm. The total area of me
- site is 404.88 $m^2$.
- Plinth level of my site is 900.
- The size of the column is 450 mmX300 mm.
- Basement is available in the building in which I have chosen my project.
- Projected restaurant is at G.F of the building.
- Lift facilities are available.
- Side road of width 4.5 m is available for loading and unloading.
- Dodhpur road of width 20 feet are passing through front side of my site.
- The owner of my site is Md Usman Khan.
- Site engineer of my site is Md. Soheb.
- Architect of my site is Md Atif.

# 6.1 LOCATION OF MY SITE

- My site is located at the Dodhpur Road in front of Noor Masjid
- On the left side of under construction of Organon Classes.
- On the right side of Axis Bank ATM and under construction crown apartment.
- Apartment named central tower in the back side of my site.



# 6.2 NEARBY AREAS FROM MY SITE

**NOOR MASJID IN FRONT OF MY SITE**

**CENTRAL TOWER APPARTMENT AT BACKSIDE OF MY SITE**

**JNMC AT 1.8 KM FROM MY SITE**

**UNIVERSITY GATE AT 1.2 KM FROM MY SITE**

# 6.3 MY SITE FROM VARIOUS LOCATIONS

**PLAM TREE IS AT 600M FROM MY SITE**

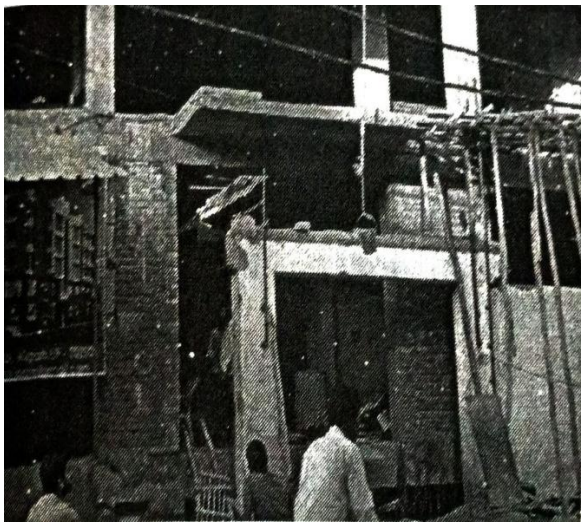
**MC DONALD IS AT 1.3 KM FROM MY SITE**

**MELROSE INN IS AT 1.4 KM FROM MY SITE**

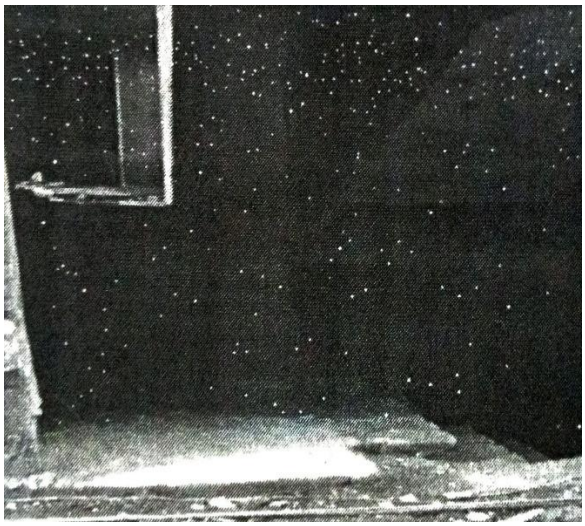
**MEZBAN IS AT 2.1 KM FROM MY SITE**

**RAILWAY STATION IS AT 3.1 KM FROM MY SITE**

# 6.4 PICTURES OF MY SITES



**ENTRANCE**



**SIDE ENTRANCE**

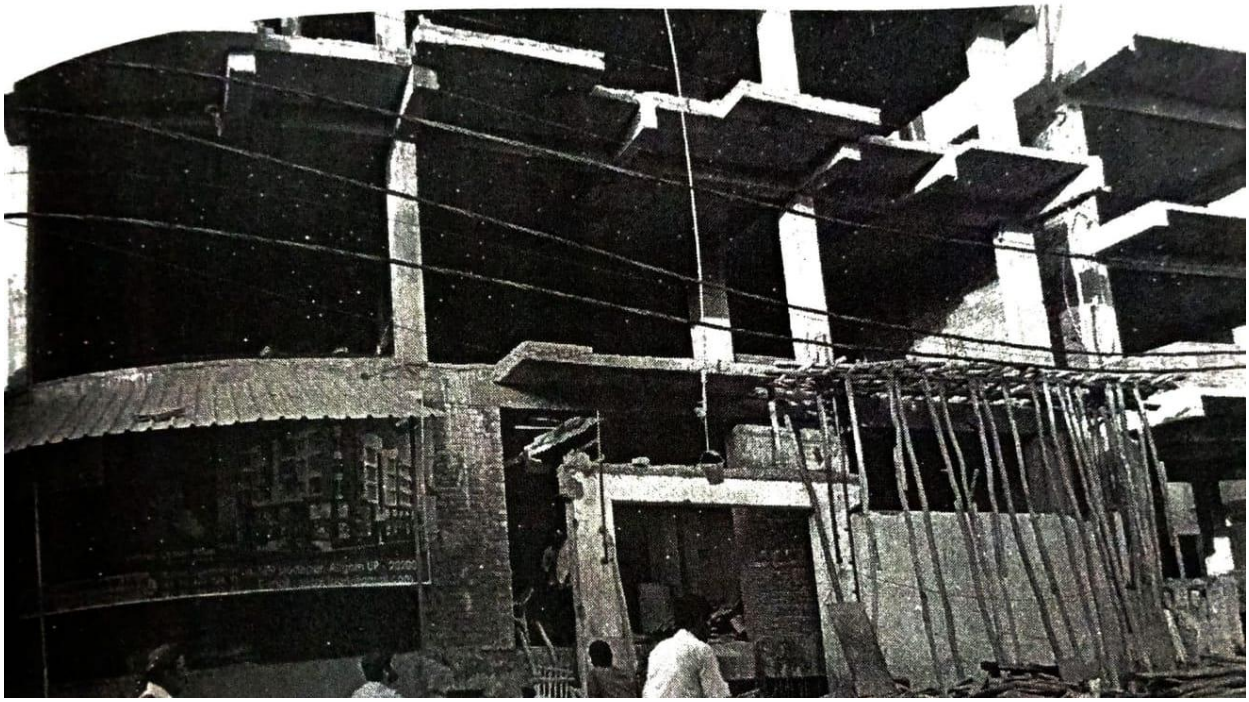
**STAIRS**

**LIFT**

**STAIRS**

**CEILING**

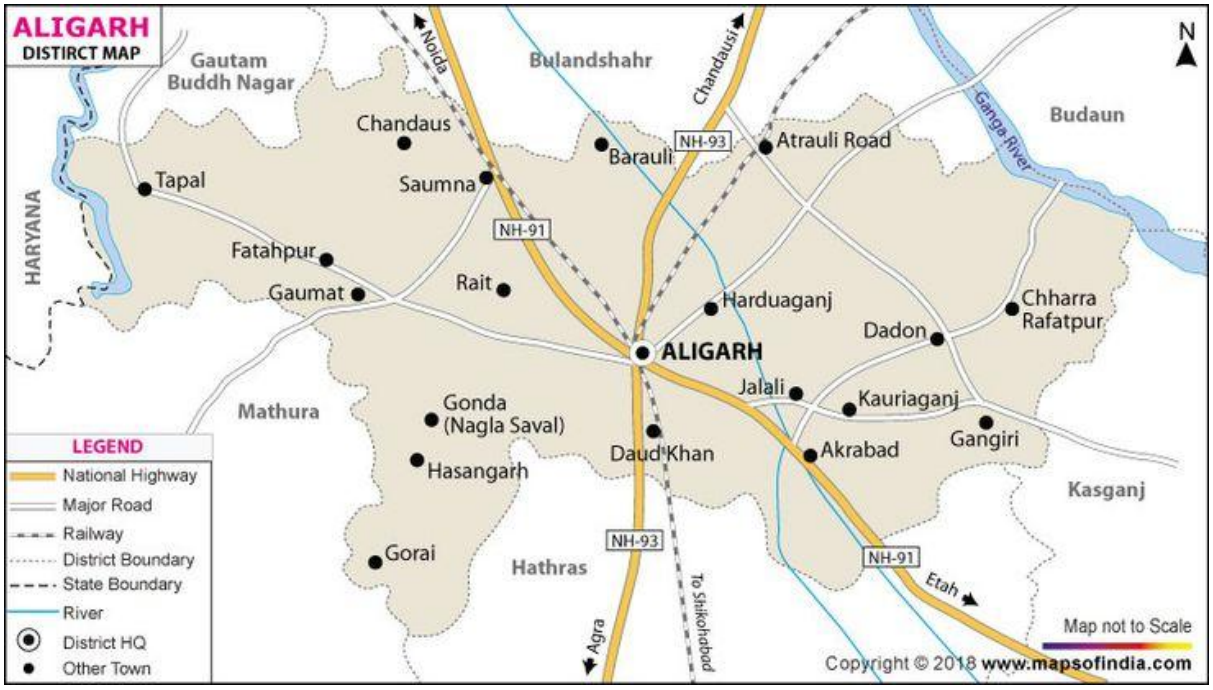
**TERRACE**



**SIDE PASSAGE**

# 7. GEOGRAPHICAL LOCATION OF ALIGARH

- Aligarh is a district in Uttar Pradesh.
- The city is located at about 90 miles southeast of New Delhi.
- It is mostly known as a university town where the famous Aligarh Muslim University is located.
- It is an important business centre of Uttar Pradesh, which is most famous for lock industry.
- The locks that produced are of export quality, and are exported to different parts of the world.
- The city is having composite climate with a little harsh summer.
- The coldest month here are December and January, where the mean temperature is 27 degrees Celsius.
- The hottest month is May and June, where the mean temperature lies between 32.2 degree Celsius.
- Aligarh is located at 27.88°n 78.08°E it has an average elevation of 178 metres (587 feet).
- The city is situated in the middle portion of doab, or the land between the Ganges and Yamuna
- A river. The grand trunk road passes through the city.



Elevation: 584

Weather 84°f (29°c), wind ne at 2 mph 3 km/l, 30% humidity.

Sun path diagram of Aligarh Latitude: +27 89 (27°53'24"N)

Longitude: +78.06 (78°03'36"E)

Time zone: UTC+5:30 hours

# AVERAGE ANNUAL TEMPERATURE OF ALIGARH

| Climate data for Aligarh (1991–2020, extremes 1932–2011) [hide] | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Month | Jan | Feb | Mar | Apr | May | Jun | Jul | Aug | Sep | Oct | Nov | Dec | Year |
| Record high °C (°F) | 30.7 (87.3) | 33.3 (91.9) | 41.7 (107.1) | 44.8 (112.6) | 47.5 (117.5) | 46.7 (116.1) | 44.5 (112.1) | 42.1 (107.8) | 40.2 (104.4) | 41.7 (107.1) | 36.1 (97.0) | 32.8 (91.0) | 47.5 (117.5) |
| Mean daily maximum °C (°F) | 19.1 (66.4) | 23.5 (74.3) | 30.2 (86.4) | 37.1 (98.8) | 40.2 (104.4) | 38.6 (101.5) | 34.9 (94.8) | 33.2 (91.8) | 33.3 (91.9) | 32.8 (91.0) | 27.5 (81.5) | 22.0 (71.6) | 31.1 (88.0) |
| Mean daily minimum °C (°F) | 7.3 (45.1) | 10.4 (50.7) | 15.0 (59.0) | 20.5 (68.9) | 24.6 (76.3) | 26.5 (79.7) | 26.2 (79.2) | 25.5 (77.9) | 23.9 (75.0) | 19.2 (66.6) | 13.2 (55.8) | 8.6 (47.5) | 18.4 (65.1) |
| Record low °C (°F) | 0.0 (32.0) | 1.7 (35.1) | 3.9 (39.0) | 10.9 (51.6) | 15.5 (59.9) | 18.6 (65.5) | 19.9 (67.8) | 19.9 (67.8) | 14.8 (58.6) | 11.0 (51.8) | 2.9 (37.2) | 1.2 (34.2) | 0.0 (32.0) |
| Average rainfall mm (inches) | 15.2 (0.60) | 16.5 (0.65) | 10.4 (0.41) | 12.0 (0.47) | 27.2 (1.07) | 66.2 (2.61) | 217.7 (8.57) | 216.3 (8.52) | 107.7 (4.24) | 17.2 (0.68) | 2.7 (0.11) | 3.7 (0.15) | 712.8 (28.06) |
| Average rainy days | 1.4 | 1.4 | 1.3 | 1.0 | 2.7 | 4.0 | 9.3 | 10.3 | 5.5 | 1.0 | 0.3 | 0.4 | 38.6 |
| Average relative humidity (%) (at 17:30 IST) | 66 | 57 | 46 | 33 | 34 | 48 | 68 | 75 | 67 | 52 | 57 | 62 | 72 |
| Source: India Meteorological Department[16][17] | | | | | | | | | | | | | |

# 8. SPACE ANALYSIS

SPACE ANALYSIS: - An Interior Design Process.

- first step of any interior project is to assess the needs to the client and then to analysis the space.
- Space analysis is imperative to getting full functionality that fits the needs of the client while enhancing the user experience of the space.
- Space analysis ensures that we take all aspects of the available space into consideration along with the be will blow you away with their accuracy to detail plans, conceptually drawings ant 3D-cendering that will blow you away with their accuracy to detail.

## SPACES IN RESTAURANT

1. RECEPTION AND WAITING AREA (6992MM X 6080MM)
2. HALL (14000MM X 16890MM)
3. STORE ROOM
4. LIFTS (1824MM X 2006MM)
5. STAIRCASE
6. PANETRY
7. MENS TOILET [3050MM X3800MM]
8. LADIES TOILET
9. DISTRIBUTION ROOM(ELECTTY)
10. WEAR HOUSE
11. BACK OFFICE
12. SERVICE ROOM
13. MANAGER ROOM (2800MM X 2600MM)

# CASE STUDY – 01

# NAZEER RESTAURANT

## LIVE CASE STUDY

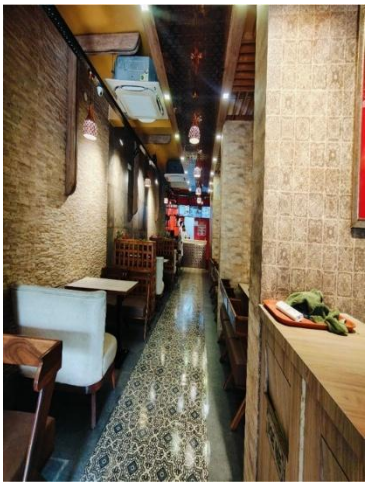
# INTRODUCTION

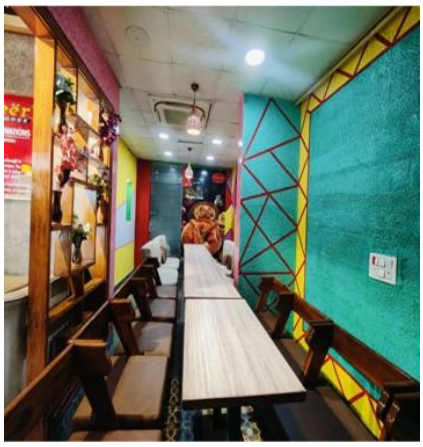
- Nazeer Restaurant, Aligarh is a well-known dining destination famous for its authentic Mughlai and North Indian cuisine. It offers a royal culinary experience with rich flavors, aromatic spices, and traditional cooking styles. Located on Marris Road and Ramghat Road, the restaurant attracts food lovers with its elegant interiors, comfortable seating, and warm hospitality. Signature dishes like kebabs, biryani, butter chicken, and mutton curry reflect the legacy of Delhi's royal kitchens. Nazeer Restaurant combines traditional Mughlai charm with a modern ambiance, making it ideal for family gatherings and casual dining. It continues to uphold its reputation for quality, hygiene, and authentic taste in Aligarh.

# ENTRANCE

- The entrance of Nazeer Restaurant, Aligarh, is designed to create a welcoming and royal first impression. It features a bold nameplate with the signature Nazeer Foods logo, often illuminated with warm golden lighting that enhances its Mughlai-inspired theme. The exterior uses elegant colors like maroon, gold, and beige, giving a rich and traditional appeal. Glass doors and decorative wall panels add a modern touch, while ornamental lamps or arches reflect classic Mughal architecture. The entrance area is spacious and inviting, allowing smooth flow for guests and delivery customers, setting the tone for a comfortable and luxurious dining experience inside.

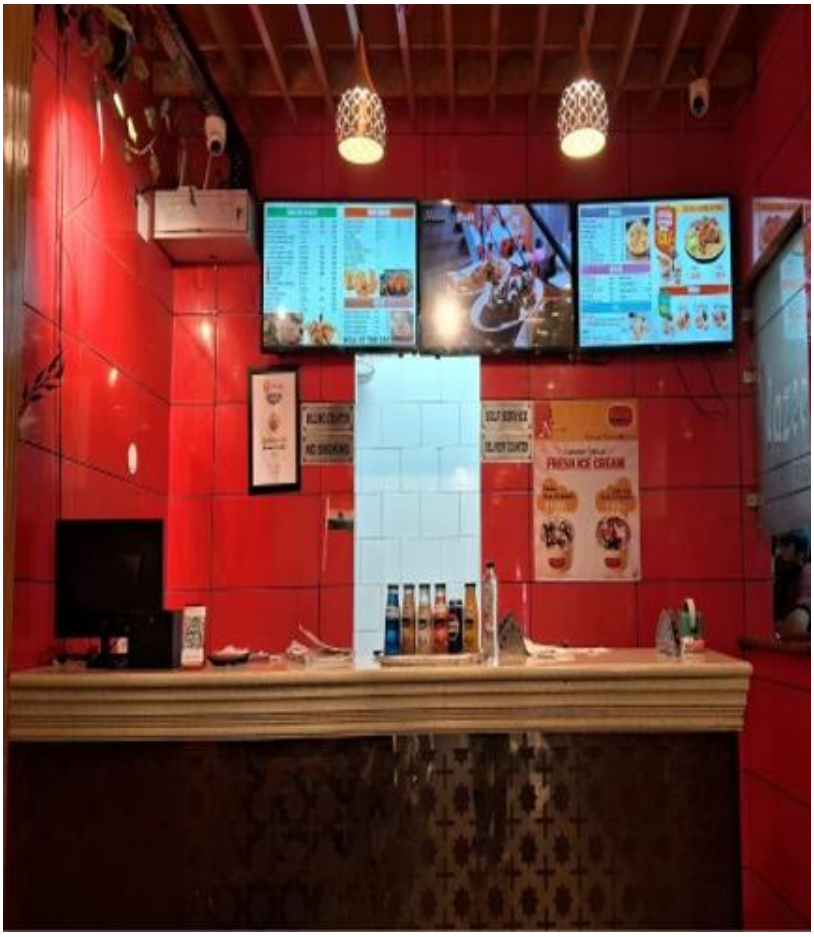
- Elegant lighting fixtures highlight the doorway, while the soft glow of lanterns or wall-mounted lamps adds a luxurious ambiance during evening hours. The main entrance door is wide and transparent, ensuring visibility into the inviting interior. The flooring near the entrance is polished, with subtle patterns that guide visitors inward. A small canopy or awning provides shade and weather protection, while ornamental plants or planters on either side enhance the welcoming look. The entrance layout is spacious enough for smooth movement, creating a comfortable transition from the bustling street into a calm and elegant dining environment that reflects Nazeer's royal Mughlai identity.





# RECEPTION

- The reception area of Nazeer Restaurant, Aligarh, is designed to give guests a warm and royal welcome. It features a neatly arranged counter with a polished wooden or marble finish, complemented by soft, ambient lighting. Behind the counter, the restaurant's logo is elegantly displayed, adding a touch of brand identity. The area includes comfortable waiting chairs for guests, decorative wall panels, and sometimes traditional art inspired by Mughal motifs. Pleasant background music and friendly staff create a welcoming atmosphere. The reception seamlessly connects to the main dining space, ensuring smooth guest flow and an inviting first impression.

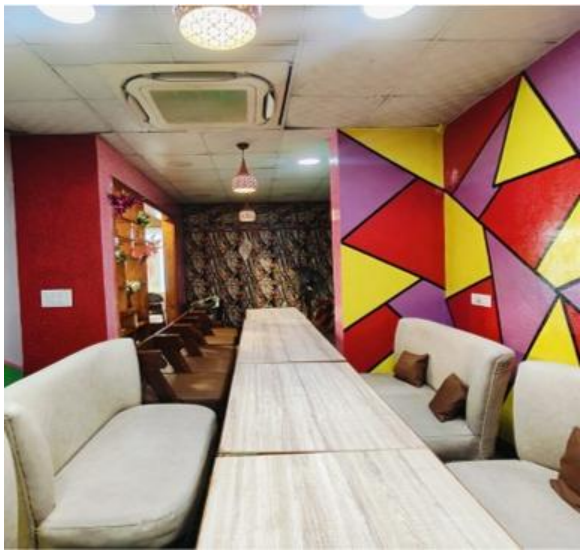


# LOCATION

- Nazeer Restaurant is located in one of the prime areas of Aligarh, Uttar Pradesh. Its main outlet stands on Marris Road, near Amir Nishan Road, surrounded by commercial and residential zones. Another branch operates on Ramghat Road, a well-known food hub in the city. Both locations are easily accessible by public and private transport, making them convenient for families and visitors. The restaurant's setting in central Aligarh provides a lively yet comfortable environment, attracting people from nearby colleges, markets, and neighborhoods who come to enjoy Nazeer's authentic Mughlai and North Indian delicacies.

# SPACE AND SEATING

- The seating area of Nazeer Restaurant, Aligarh, is spacious, well-organized, and designed for comfort. Tables are arranged to maintain privacy while allowing easy movement for guests and staff. The restaurant offers a mix of two-seater, four-seater, and family-style arrangements, suitable for both small groups and large gatherings. Upholstered chairs and cushioned sofas enhance comfort, while wooden furniture adds a touch of elegance. Warm lighting, decorative wall art, and neatly tiled flooring contribute to a cozy yet royal ambiance. The layout ensures good ventilation and visibility, creating an inviting dining atmosphere that reflects Nazeer's Mughlai heritage.

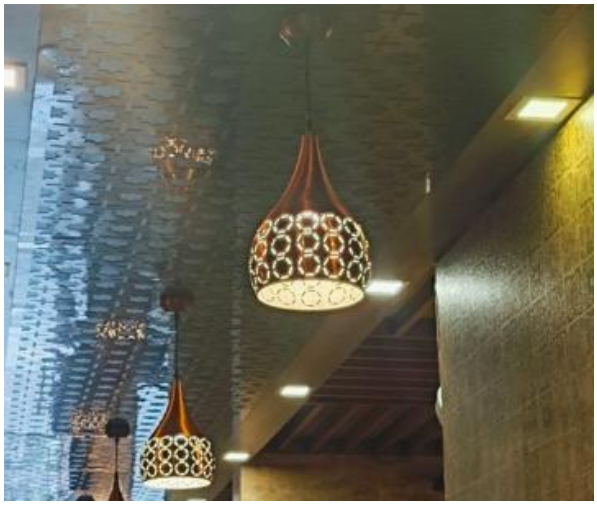


# WALL AND CEILING

- The wall and ceiling design of Nazeer Restaurant, Aligarh, beautifully combines traditional Mughlai charm with a modern dining ambiance. The walls are finished in rich tones of beige, cream, and deep maroon, reflecting warmth and elegance. Decorative wooden panels, mirror frames, and Mughal-inspired motifs add an element of cultural sophistication. In some sections, textured wallpapers and golden borders are used to highlight luxury and detail.
- The ceiling design features a combination of false ceiling panels and recessed lighting, providing a balanced and ambient glow throughout the dining area. Elegant chandeliers and pendant lights serve as focal points, enhancing the restaurant's royal theme. Wooden trims or geometric patterns on the ceiling complement the wall décor, creating a harmonious visual flow. Together, the walls and ceiling contribute to an inviting, cozy, and aesthetically rich atmosphere that reflects the identity and heritage of Nazeer Restaurant.

# LIGHTNING

- The lighting design of Nazeer Restaurant, Aligarh, plays a key role in creating its warm, royal, and inviting atmosphere. A blend of ambient, accent, and decorative lighting is used to highlight the restaurant's Mughlai-inspired interiors. Soft yellow and golden tones dominate the space, providing a cozy and elegant glow. Recessed ceiling lights ensure even illumination across dining areas, while pendant lamps and wall sconces add decorative charm.
- Elegant chandeliers, often placed in the center of the dining space, enhance the luxurious feel and serve as visual focal points. Accent lighting is used to emphasize wall art, textured panels, and the Nazeer logo at the reception. The lighting intensity is carefully balanced to maintain comfort — neither too dim nor too harsh — creating a relaxed environment ideal for family dining. Overall, the lighting complements the warm color scheme and enriches the restaurant's Mughlai theme beautifully.



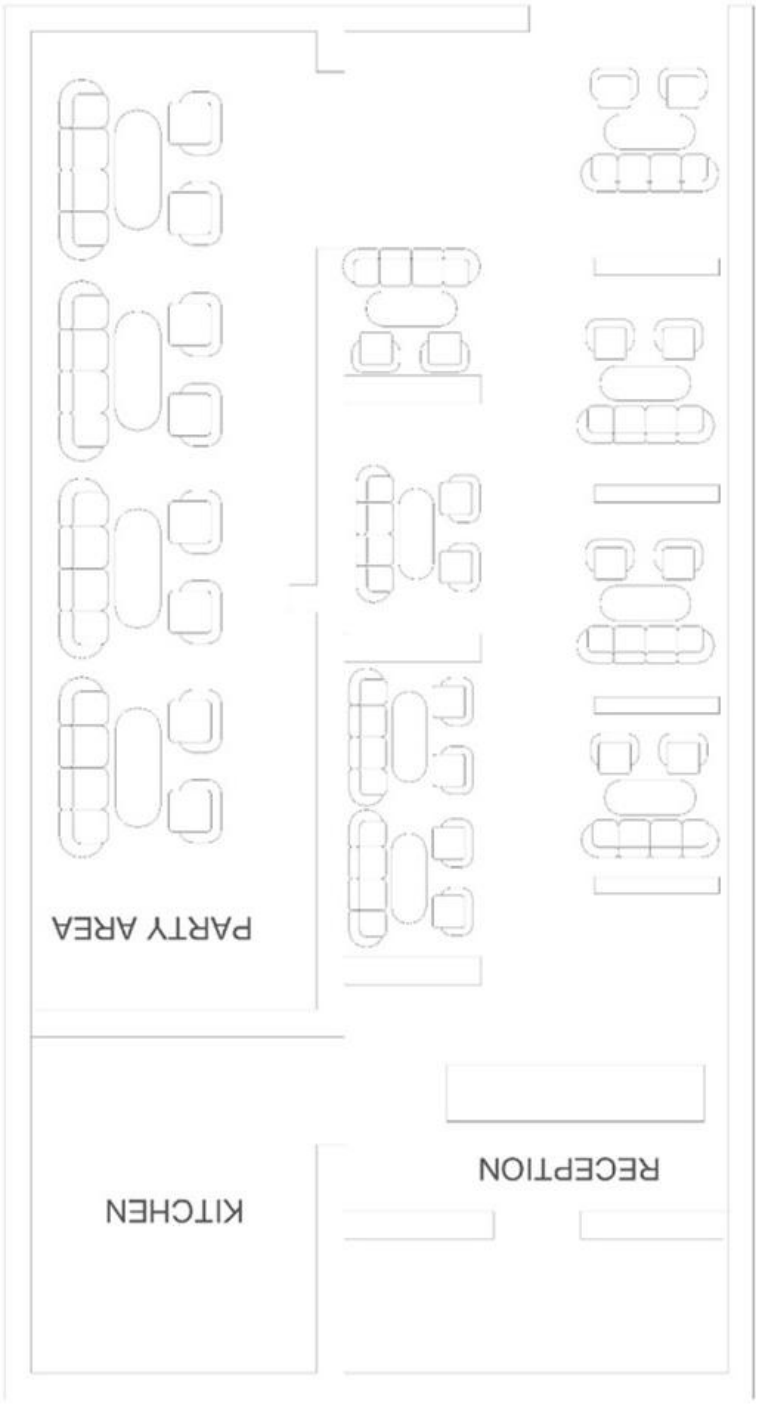
# KITCHEN

- The kitchen of Nazeer Restaurant, Aligarh, is modern, well-organized, and built to maintain high hygiene standards. It includes separate sections for food preparation, cooking, and washing, ensuring smooth workflow and cleanliness. Stainless steel counters, large tandoors, and commercial burners support traditional Mughlai cooking methods. The walls are tiled, and the floor is non-slip for safety and easy cleaning. Efficient ventilation and exhaust systems remove smoke and heat, keeping the space comfortable. Proper lighting, storage, and organized ingredient stations help staff work quickly and efficiently, ensuring quality and consistency in every dish served.

# TOILET

- The toilet area of Nazeer Restaurant, Aligarh, is designed to ensure cleanliness, hygiene, and comfort for guests. It features modern sanitary fittings, including automatic taps, hand dryers, and clean wash basins. The walls are finished with light-colored tiles that enhance brightness and make cleaning easier. Proper ventilation and exhaust fans help maintain freshness, while pleasant lighting creates a neat and inviting appearance. The floors are made of anti-slip tiles to prevent accidents. Regular maintenance and cleaning schedules keep the area hygienic and odor-free, ensuring a comfortable experience that matches the restaurant's overall quality standards.

# FLOOR PLAN




- ENTRANCE
- RECEPTION
- DINNING AREA
- PRIVATE

DINNING ROOM

- TOILET
- KITCHEN

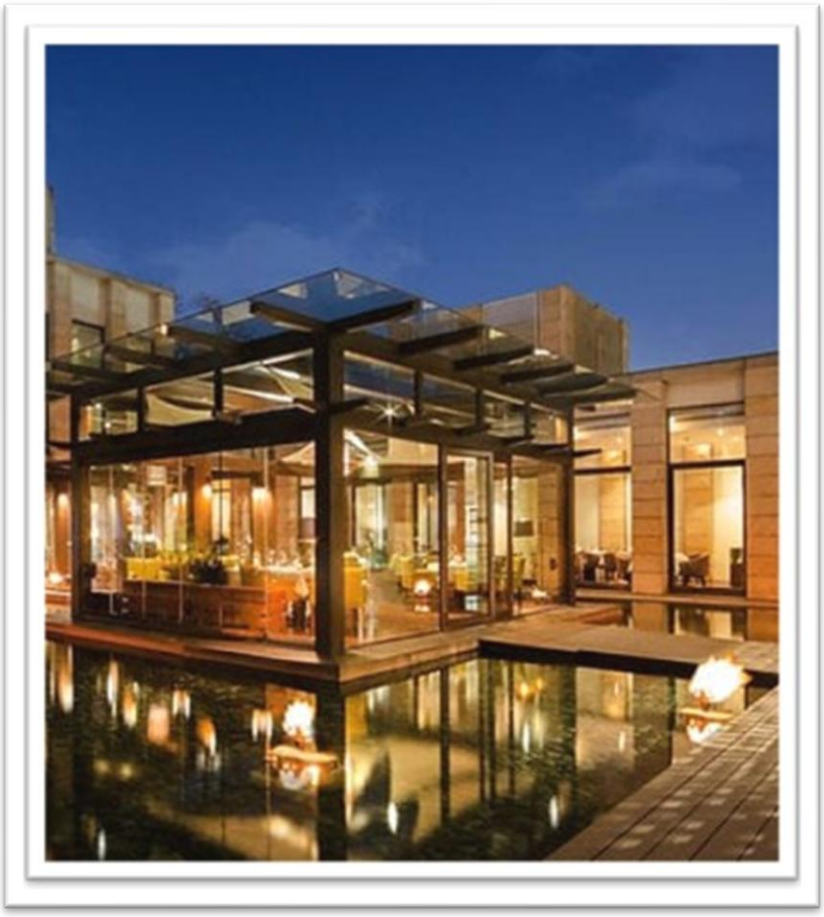
# CASE STUDY – 02

# INDIAN ACCENT RESTAURANT

## ONLINE CASE STUDY

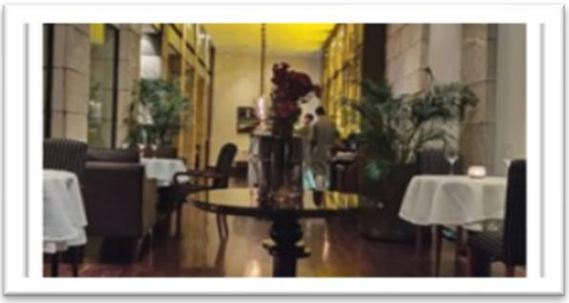
# INTRODUCTION

- Indian Accent Restaurant, located at The Lodhi in New Delhi, is one of India's most renowned fine-dining establishments. Founded in 2009 by Chef Manish Mehrotra, it presents a creative interpretation of Indian cuisine by blending traditional flavors with modern international techniques. The restaurant has received global recognition, consistently ranking among Asia's 50 Best Restaurants. Designed with sophistication and cultural depth, Indian Accent's interiors feature luxurious fabrics, muted colors, and warm lighting that complement its elegant dining experience. The atmosphere is refined yet welcoming, with a perfect balance of tradition and modernity. Through its innovative food, service, and design, Indian Accent represents the evolution of Indian fine dining on a global stage.



# ENTRANCE

- The entrance of Indian Accent Restaurant, located at The Lodhi, New Delhi, is a perfect example of understated elegance and modern Indian luxury. Designed to create an immediate sense of calm and exclusivity, the entrance seamlessly transitions guests from the busy city environment into a world of fine dining and sophistication. The façade features a combination of natural stone, glass, and warm metallic finishes that reflect simplicity and refinement. Soft, ambient lighting highlights the restaurant's nameplate, which displays the Indian Accent logo in a minimalist yet classy style. The pathway leading to the main door is beautifully landscaped with lush greenery, potted plants, and subtle ground lighting that adds warmth and direction.
- The main entrance door, often framed in glass and dark wood, provides a glimpse of the elegant interior within. The design avoids unnecessary ornamentation, focusing instead on balance, proportion, and serenity. The lighting design plays a key role — golden tones and concealed fixtures create a welcoming glow. Every element of the entrance, from its textures to its lighting composition, has been carefully chosen to express the restaurant's identity — modern, refined, and deeply rooted in Indian sensibility — setting the perfect tone for the dining experience ahead.

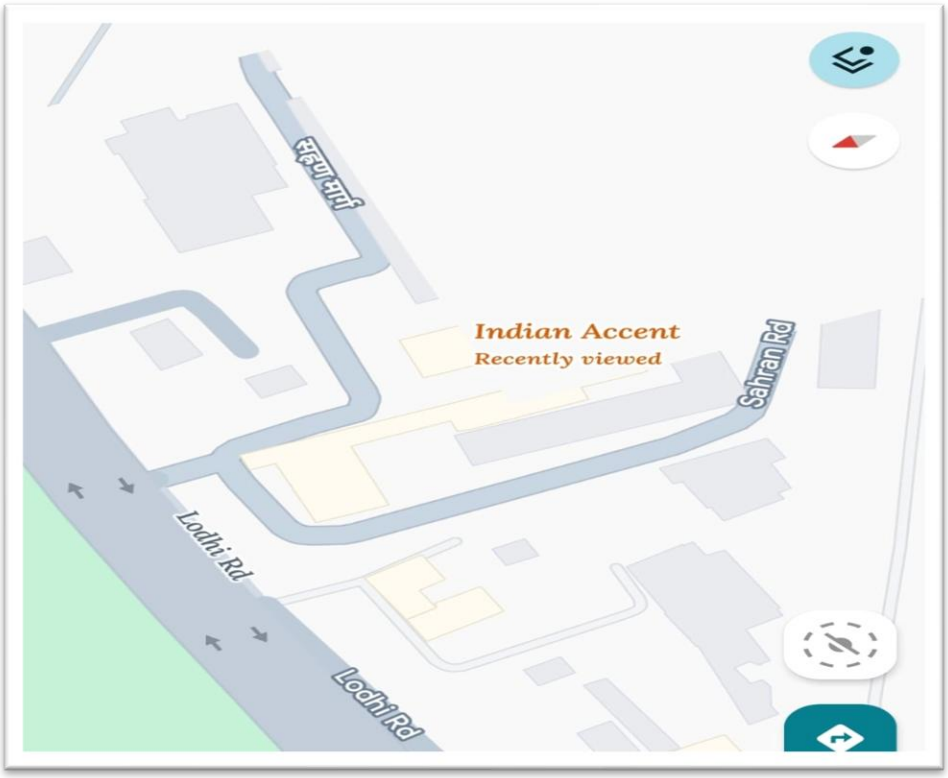


# RECEPTION

- The reception area of Indian Accent Restaurant, New Delhi, exudes sophistication and calm, setting the tone for a luxurious dining experience. Designed with a minimalist approach, it features a sleek reception desk finished in polished wood or stone, complemented by soft ambient lighting. The space is tastefully decorated with subtle art pieces and fresh floral arrangements that reflect the restaurant's refined identity. Warm, neutral tones dominate the palette, creating an inviting and tranquil atmosphere. The staff stationed at the reception greet guests with professionalism and warmth, ensuring a seamless transition into the dining area. Overall, the reception design embodies understated elegance and perfectly mirrors Indian Accent's contemporary yet culturally rich aesthetic.

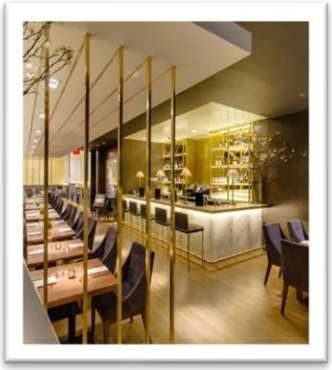
# LOCATION

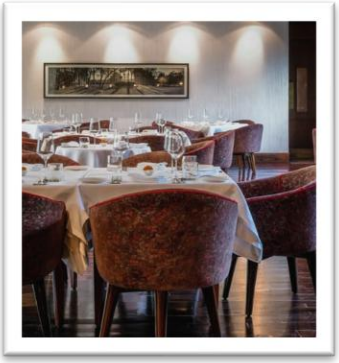
- Indian Accent Restaurant is located at The Lodhi Hotel on Lodhi Road, one of New Delhi's most prestigious and centrally situated areas. The location is surrounded by cultural landmarks such as India Gate, Lodhi Gardens, and Humayun's Tomb, reflecting a perfect blend of heritage and modernity. Its placement within The Lodhi enhances the restaurant's image of exclusivity and fine luxury. Lodhi Road's peaceful environment, combined with excellent connectivity to major parts of Delhi, makes it ideal for both local and international guests. The serene surroundings and elegant setting complement Indian Accent's philosophy — offering a refined dining experience rooted in Indian tradition yet presented with global sophistication.



# SPACE AND SEATING

- The space and seating layout of Indian Accent Restaurant, New Delhi, is designed to offer both comfort and privacy within a refined fine-dining setting. The restaurant features a well-balanced arrangement of tables, ensuring smooth circulation and an intimate atmosphere. Seating includes upholstered chairs and plush sofas in rich fabrics, reflecting understated luxury. Neutral tones, soft lighting, and elegant materials create a calm and sophisticated ambiance. Private dining rooms are available for exclusive gatherings, accommodating 10 to 40 guests. Each seating zone is thoughtfully positioned to maintain openness while preserving privacy. The overall spatial planning harmonizes functionality with elegance, providing guests with a serene and luxurious dining experience.





# WALL AND CEILING

- The wall and ceiling design of Indian Accent Restaurant, New Delhi, reflects a refined fusion of modern minimalism and Indian elegance. The walls are adorned with rich, textured fabrics, muted tones, and subtle metallic accents that evoke warmth and sophistication. Select sections feature patterned wallpapers or framed artwork inspired by Indian motifs, adding cultural depth without overwhelming the space. The use of velvet and linen panels enhances both the aesthetic and acoustic quality of the interiors.
- The ceiling complements this theme with a clean, layered design featuring recessed lighting and concealed fixtures that create a soft, ambient glow. In certain areas, chandeliers and pendant lights act as focal elements, enhancing the restaurant's luxurious yet intimate feel. Together, the walls and ceiling maintain a seamless balance between tradition and contemporary style, enriching the overall fine-dining experience.

# LIGHTNING

- The lighting design of Indian Accent Restaurant, New Delhi, is crafted to create an intimate, luxurious, and immersive dining experience. A combination of ambient, accent, and decorative lighting defines the mood throughout the space. Soft, warm-toned lights illuminate the restaurant evenly, enhancing the rich color palette and elegant interiors. Recessed ceiling fixtures provide a diffused glow, while pendant lamps and chandeliers add sophistication and visual interest. Accent.
- lighting highlights wall textures, artwork, and architectural details without overpowering the overall ambiance. Each dining table is subtly lit to focus attention on the food presentation, ensuring both functionality and comfort. The lighting transitions smoothly between spaces—brighter near the reception and softer within the dining area. This thoughtful balance of light and shadow enhances the sense of warmth, intimacy, and refinement that defines the Indian Accent dining experience.

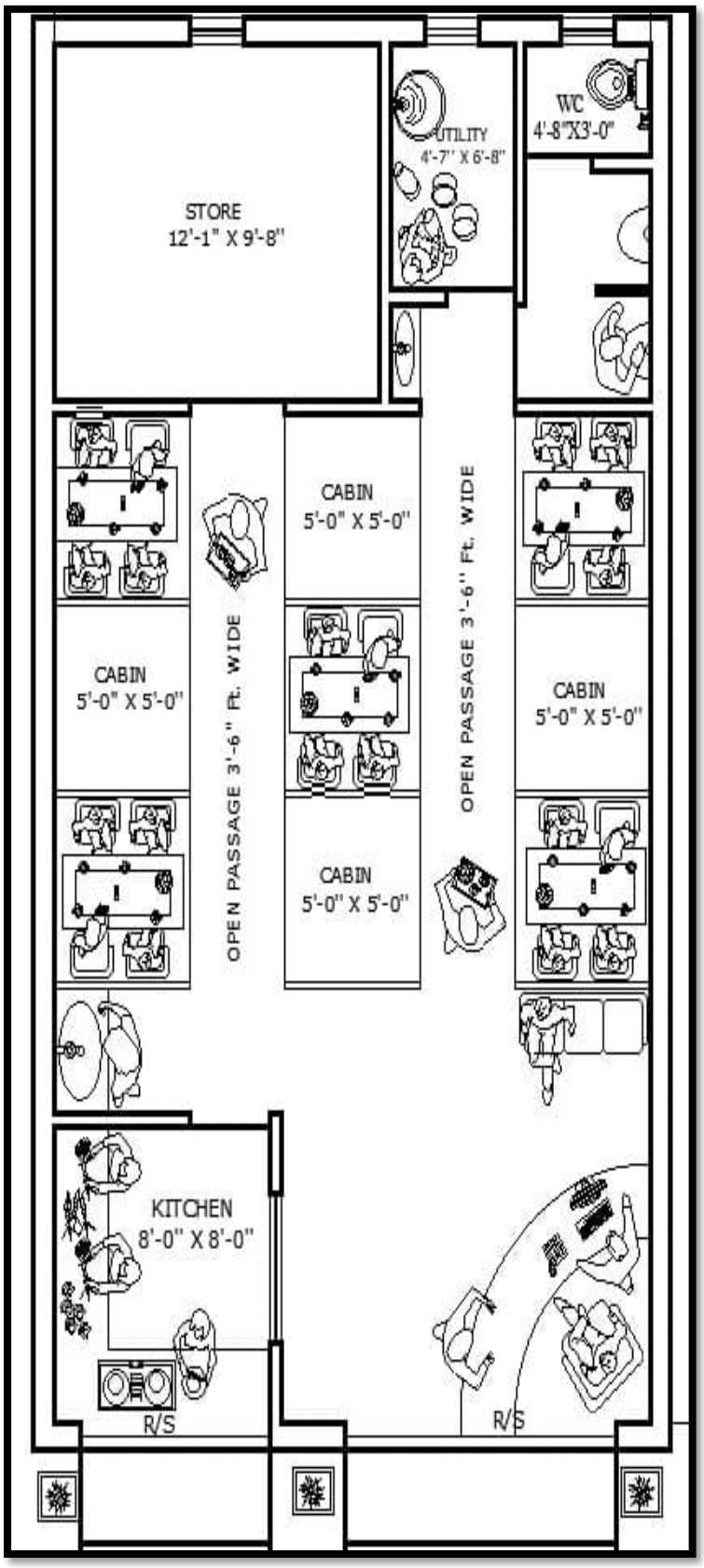
# KITCHEN

- The kitchen of Indian Accent Restaurant, New Delhi, is a modern, well-organized space designed to support world-class fine dining. It follows an open and efficient layout that enables smooth workflow and collaboration among chefs. Equipped with state-of-the-art appliances and advanced cooking technologies, the kitchen maintains the highest standards of hygiene and safety. Stainless steel counters, ample storage, and designated sections for preparation, cooking, plating, and cleaning ensure functionality and precision. A partial open-kitchen view allows guests to witness the artistry and discipline of culinary preparation. Under the leadership of renowned chefs, the kitchen operates seamlessly, blending traditional Indian techniques with modern global methods to deliver innovative dishes with perfection and consistency.

# TOILET

- The toilet area of Indian Accent Restaurant, New Delhi, is designed with the same elegance and attention to detail that defines the rest of the establishment. The interiors feature a sophisticated combination of muted tones, high-quality materials, and ambient lighting that creates a clean and luxurious atmosphere. Walls are finished with polished tiles or textured panels, while sleek countertops and modern fixtures add a contemporary touch. The use of large mirrors and subtle lighting enhances spaciousness and comfort. High hygiene standards are maintained with automated faucets, touchless amenities, and regular maintenance. Fragrant diffusers and soft background music further elevate the guest experience, ensuring a refined, comfortable, and hygienic environment that complements the restaurant's premium identity.

# FLOOR PLAN




- ENTRANCE
- RECEPTION
- DINNING AREA
- PRIVATE

DINNING ROOM

- TOILET
- KITCHEN

# DRAWINGS